

## CRISP & BRIGHT

**MUP Longfin** | 4.5% | 16oz. \$7

*Solidly balanced helles that finishes clean with a hint of hops, it would easily fit in at any German beer garden.*

**MUP Speedboat** | 4.3% | 16oz. \$7

*Bright and brilliant blonde ale modeled after Koln-style ales, this beer is lightly hopped with citrusy, floral noble hops and finished off with a touch of Himalayan Sea salt and lime.*

**MUP California Kölsch** | 5.2% | 16 oz. \$7

*Our original California Kölsch is a rich golden brew, crafted with aromatic German hops and rounded out with a blend of American and Munich malts*

**MUP Collin's Pilsner** | 4.4% | 16oz \$8

*Perfect blend between old & new worlds, a well-balanced Pilsner using Citra & Cascade hops. – from BUZZROCK Brewing Co.*

**MUP Wahoo White** | 4.5% | 16oz. \$7

*Witbier style, unfiltered with orange peel and coriander*

## HOPS & MORE HOPS

**MUP Sculpin** | 7% | 16oz. \$8

*The Sculpin IPA is a testament to our humble beginnings as Home Brew Mart. Inspired by our customers, employees and brewers, the Sculpin IPA is bright with aromas of apricot, peach, mango and lemon.*

**MUP Grunion** | 5.5% | 16oz. \$8

*A hoppy pale ale with strong yet balanced summer melon aromas and herbal flavors, while a soft caramel finish holds it all together.*

**MUP Aloha Sculpin** | 7% | 16oz. \$8

*Hazy IPA with tropical flavors from hops and yeast. No fruit added, hints of pineapple and guava create a hazy paradise in the palm of your hands.*

**M Fathom** | 6% | 16oz. \$8

*Crisp, clean brew with a touch of malt and zesty orange & piney hops.*

## FRUIT & SPICE

**MUP Watermelon Dorado** | 10% | 8oz. \$6.50

*Our hoppy double IPA with watermelon.*

**MUP Grapefruit Sculpin** | 7% | 16oz. \$8

*Our Grapefruit Sculpin is the latest take on our signature IPA. Some may say there are few ways to improve Sculpin's unique flavor, but the tart freshness of grapefruit perfectly complements our IPA's citrusy hop character.*

**MUP Pineapple Sculpin** | 7% | 16oz. \$9

*Our signature IPA gets a semi-sweet pineapple twist that compliments the bitterness from the base recipe.*

**MUP Habanero Sculpin** | 7% | 16oz. \$9

*While its bright fruit notes and hoppy bite has made the original one of our favorites, this version takes that balance of flavors to the next level with the citrusy, floral heat of habaneros. Sculpin are known to sting, but this one's got a kick.*

## SMALL BATCH

**M Bigger Eye** | 8.2% | 16oz. \$9

*A bigger version of Big Eye, brewed in honor of Veteran's Day*

**M Calm Before the Storm \*NITRO\*** | 6.2% | 16oz. \$9

*A coffee ale with a touch of cream, served on nitro*

**M Calm Before the Storm** | 6.2% | 16oz. \$9

*A coffee ale with a touch of cream.*

**M Hop Soda** | 5.3% | 16oz. \$9

*An Incredibly clear and dry hoppy lager with bursts of Mosaic, Cashmere and Talus hops.*

**M Kokua Maui Strong Session IPA** | 4.8% | 16oz. \$9

*One beer, brewed by many, to support those affected by the Maui wildfires. A light, bright, session IPA featuring Waimea and Mosaic Cryo hops.*

**M Single Dubbel** | 5% | 16oz. \$9

*Dry, drinkable session Belgian dubbel with Malty-bready flavors and a fruity spiciness from Belgian yeast*

**M Ten Guinea** | 7% | 16oz. \$9

*Richly powerful and intense malt bomb of a Wee Heavy*

**M The Riz** | 7.7% | 16oz. \$9

*Fruity, dry, moderately bitter pale Belgian ale akin to a saison*

**M Three Hour Tour** | 11% | 8oz. \$9

*Massive, citrusy triple IPA with Amarillo, Centennial, Crystal, and Simcoe hops*

## KINGS & CONVICTS

**MUP Haze in the Park** | 6.2% | 16 oz. \$9

*Giving off an inviting look at first glance with a light orange color, this hazy IPA boasts serious juicy qualities. A combo of malted barley, wheat and oats gives it a fuller body which works harmoniously with the super tropical and stone fruit hop notes to showcase an enjoyable juice-like hazy IPA. From Kings & Convicts*

**MUP Daishō Lager** | 4.4% | 16oz. \$9

*A super easy-drinking Japanese-style lager using German pilsner malts and British flaked rice to give it a crispy body and flavor.*

## RICH & MALTY

**M Victory at Sea** | 10% | 8oz. 6.50

*Imperial porter with coffee & vanilla.*

**M Victory at Sea \*NITRO\*** | 10% | 8oz. 6.50

*Imperial porter with coffee & vanilla, served on NITRO*

**MUP Piper Down** | 5.8% | 16oz. \$9

*Low hopped, malty ale for the band to enjoy using UK Maris Otter malt, roasted barley, UK hops and low fermentation temperatures. Full of roasted caramel flavor, it's a pub classic with Ballast Point personality*

**MUP Pumpkin Down** | 5.8% | 16oz. \$10

*Caramel and toffee maltiness of our Piper Down Scottish ale is the perfect backdrop for a boatload of roasted pumpkin.*

**MUP Calico** | 5.5% | 16oz. \$7

*The very first beer brewed on the original 15-barrel brew house. A rich, amber ale with hints of toasted caramel, citrus, and spice.*

## BARREL AGED

**M+ Trade Street #2** | 10.5% | 8oz. \$10

*Imperial Porter, Doppelbock, Weizenbock in Brandy and Red Wine barrels. Aged 11 months*

**M+ Trade Street #3** | 10.9% | 8oz. \$10

*Belgian Fleet Admiral Tripel. Aged in Brandy, Gin and White Wine barrels. Aged in 10 months*

**M+ Trade Street Blend #4** | 11.5% | 8oz. \$10

*Imperial Porter, bock & doppelbock. Aged in Brandy and Rye Whiskey barrels; 13 months.*

**M+ Trade Street #5** | 11.5% | 8oz. \$10

*Months Belgian Quad & Bock with cinnamon. Aged 9 months in Rye whiskey barrels.*

**M+ Trade Street #7** | 11% | 8oz. \$10

*Bock, Belgian Quad, Commodore American Stout, & Victory at Sea aged in High West Bourbon & Rye & Paul Masson Brandy barrels with lavender – aged 10 months.*

**M+ Trade Street #9** | 9.5% | 8oz. \$10

*Mint and vanilla. Aged 11 months.*

**M+ Trade Street #11** | 9.5% | 8oz. \$10

*Tangerine peel, rosemary and vanilla. Aged 11 months.*

## LOCAL CRAFT

**MUP Ballast Point Michelada** | 4.5% | 16oz. \$9

*Tajin Rim, Lime, Sangre De Tigre Blend.*

**MUP Chaider Cider** | 6.85% | 16oz. \$9

*Chaider is a local custom-made proprietary Chai Tea blend in collaboration with Kinglet Tea of Portland. It is delightfully unique spiced cider, perfect for sweaters and fireside imbibing. From Schilling.*

**MUP Ficklewood Cider Original** | 7.8% | 16oz. \$10

*Apple Blossom cider; Crisp and dry. Gluten-Free, made only with natural sugars and vegan. From Ficklewood, Long Beach.*

**MUP Hard Tea Half & Half** | 7% | 16oz. \$8.50

*Squeeze the day with this sensational twist of tart lemonade and fresh-brewed black tea From Jiant.*

**MUP Midnight Painkiller Hard Kombucha** | 6% | 16oz. \$8.50

*Bold and flavorful: A dark twist on the classic painkiller tiki cocktail with pineapple, coconut, orange, and nutmeg. It pours a dark purple twilight color. From Juneshine.*

**MUP Apple Jasmine Hard Kombucha** | 7% | 16oz. \$8.50

*Slightly sweet, faintly floral, undoubtedly delicious. Bushels of apples and vibrant limes meld with jasmine for liquid slice of tart apple pie. Vegan/Gluten Free. From Boochcraft.*

**MUP Mint & Lime Mojito** | 13% | 8.5oz. \$12

*Freshly picked mint aroma, tartness from lime and sweetness from cane sugar enhanced with bubbles. GF/Vegan. From Sabe.*

**MUP Blueberry Margarita** | 13.9% | 6oz. \$12

*Made with candied blueberries, orange citrus and sour lime, this refreshingly different margarita is the perfect complement to a summer of new adventures. 100% Agave Wine. GF. From Rancho La Gloria.*

**MUP WAHOO! Moscow Mule Seltzer** | 7.3% | 16oz. \$8.50

*Fresh lime citrus taste & aromatics with a hint of ginger ale sweetness. From Wahoo!*

## WHITE WINE & ROSE

**Banfi Pinot Grigio** | Italy | \$11 Glass | \$44 Bottle

**Ruffino Moscato** | Italy | \$12 Glass | \$48 Bottle

**Kung Fu Girl Riesling** | Washington State | \$11 Glass | \$44 Bottle

**Cape D'Or Sauvignon Blanc** | South Africa | \$12 Glass | \$48 Bottle

**Ferrari-Carano Chardonnay** | Sonoma County | \$14 Glass | \$56 Bottle

## SPARKLING WINE

**Ruffino Prosecco** | Italy | Split \$12 (187ml) | \$48 Bottle (750ml)

## RED WINE

**Firestone Merlot** | California | \$10 Glass | \$40 Bottle

**Unshackled Red Blend** | California | \$16 Glass | \$64 Bottle

**DAOU Cabernet Sauvignon** | California | \$14 Glass | \$56 Bottle

**Kim Crawford Pinot Noir** | California | \$12 Glass | \$48 Bottle



# BALLAST POINT

DEDICATED TO THE CRAFT

## Long Beach

### SMALL BITES

**French Fries (v)**..... 8  
Garlic & parmesan +3, Chowder +5

**Ballast Point Wings**.....17  
Buffalo 🌶️ -or- Roasted Garlic Pepper -or-  
Smackin' Habanero 🌶️

**Pillow Rolls**.....10  
New England Rolls, smothered with roasted garlic  
butter, served with side of creamy chimichurri

**Fried Calamari**.....20  
Hand breaded calamari rings, tomato basil relish,  
Calabrian tomato sauce

**Inihaw Skewers**.....15  
Filipino BBQ pork skewers, calamansi vinegar  
sauce, salad

**BBQ Shrimp**.....15  
New Orleans style seasoned shrimp, Longfin  
butter sauce, grilled country sour dough

**Aguachile en Tamarindo(gf)**.....18  
Citrus cured scallops and shrimp, tamarind  
marinade, mango, cucumber, red onion,  
served with tostadas 🌶️

### SALADS

*Add grilled chicken +6  
Add shrimp +10*

**Caesar Salad**.....14  
Chopped romaine hearts, Pecorino-Romano, herb  
croutons, classic Caesar dressing.

**House Salad (vg/gf)** .....10  
Mixed greens, heirloom cherry tomatoes, cucumbers,  
carrots, red onions, house vinaigrette

**Ahi Noodle Salad**.....16  
Ahi tuna, rice noodles, edamame, cucumbers,  
chili onion crunch, tossed in a citrus sesame  
dressing 🌶️

### ROMAN STYLE PIZZAS

**Pizza Pomodoro (v)** .....15  
San Marzano tomato sauce, Distefano Mozzarella, heirloom cherry  
tomatoes, basil grated pecorino, Calabrian pepper flakes.

**Peperonata & Sausage Pizza (v)** .....17  
San Marzano tomato sauce, Distefano Mozzarella, braised peppers,  
caramelized onions, plant-based Italian sausage.

**Carnivore** .....19  
San Marzano tomato sauce, Distefano Mozzarella, pepperoni,  
Italian sausage, salami, bacon, grated parmesan cheese.

### WEEKDAY SPECIALS

*\*Exclusions may apply\**

**Burger Monday**.....18  
100% American Wagyu beef, cheddar  
cheese, lettuce, tomato, house made  
pickles, BP house sauce.

*\*Includes your choice of a 16oz pour of  
any Main Production beer currently on  
tap.*

**Taco Tuesday** .....9  
Choice of three street tacos: Carne  
Asada, Al Pastor, Grilled Chicken with  
cilantro, radish, salsa.

**Steak Wednesday** .....22  
7oz marinated NY Strip, steak fries with  
pecorino cheese, onion mushroom demi  
glaze.

*\*Includes your choice of an 8oz pour of  
any Main Production beer currently on  
tap.*

### MAINS

*Sandwiches & Burgers come with French fries or Side salad.*

*Upgrade to garlic & parmesan fries +2, clam chowder +3*

*Add avocado +2, egg +2, bacon +3*

**Ballast Point Burger** .....17  
8oz American Angus beef patty, shredded lettuce, tomato, BP sauce, aged cheddar cheese, on a toasted  
brioche bun.

**Beyond "Veggie" Burger (vg)**.....17  
Beyond Patty, shredded lettuce, tomato, roasted pepper aioli, on toasted brioche bun.

**Smoked Brisket Torta** .....19  
12-hour hickory smoked brisket, shredded lettuce, tomato, refried beans, grilled adobera, roasted jalapeno  
aioli.

**Fried Chicken Sandwich**.....17  
7oz chicken breast, tomato, shredded lettuce, honey sriracha aioli, toasted brioche bun.

**Baja Shrimp Tacos**.....17  
Crispy battered shrimp, red cabbage Pico, Chipotle crema, corn tortillas. Served with a side of chicharrones  
and roasted salsa.

**Blackened Mahi-Mahi (gf)** .....22  
7oz Pan fried Mahi Mahi, green Papaya salad, toasted cashews, coconut passion fruit vinaigrette, brown  
sugar sweet potato puree.

**Pork Belly Sisig**.....18  
Citrus marinated pork belly, peppers, onions, garlic truffle oil, over-easy fried egg.

**Asparagus Ravioli (vg)**.....19  
Asparagus and white bean stuffed ravioli, sautéed mushrooms in a pine nut infused alfredo sauce.

### DESSERTS *for Two...*

**Old Fashion Chocolate Cake**12  
Layers of rich fudgy cake and smooth  
chocolate butter cream covered with  
chocolate shavings.

**Limoncello Gelato Flute**.....12  
Refreshing lemon gelato made with  
lemons from Sicily, swirled together with  
Limoncello sauce.

**Mixed Berry Gelato Flute** .....12  
Mixed berry gelato swirled with raspberry  
sauce.

*We have implemented a 5% surcharge to help pay for the increased costs associated with new and ever growing state and local government mandates. If you  
have any questions about this charge, please ask to speak to a manager.*

(v) vegetarian (vg) vegan (gf) gluten free

Our kitchen prioritizes local & sustainable food practices, including line-caught fish, free range chicken & hormone free beef whenever possible.  
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.  
A 20% gratuity will be applied to all parties of 8 or more. Sales tax will be added to the price of all food items served.